



YOUNG CHEF YOUNG WAITER 2009

25th Anniversary

Closing Date for Entry 7 July 2009



DO YOU HAVE THE PASSION TO WIN?



For more information and entry
downloads: www.bha.org.uk/ycyw

Organised by

The
Restaurant
Association

BRITISH
HOSPITALITY
Association

Sponsored by



Matthew Clark



In association with



von Essen hotels
A PRIVATE COLLECTION
www.vonessenhotels.com

25 YEARS YOUNG!



Bob Cotton OBE
Chief Executive
British Hospitality Association

For 25 years, Young Chef Young Waiter has encouraged and promoted aspiring talent in the hospitality industry.

The aim of the competition has always been educational. It matches the skills of talented youngsters against each other, at the same time enabling them to gain extra knowledge and to boost their confidence. It's almost guaranteed that anyone who enters will emerge wiser and more skilled.

As we welcome von Essen hotels as headline sponsor, joining other long-standing supporters, including the Savoy Educational Trust, we look forward to welcoming a record number of entries in this, our silver anniversary year.



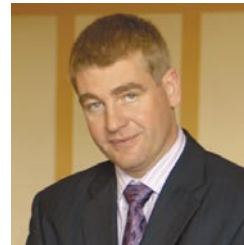
Bob Walton MBE
Chairman
The Restaurant Association

THE JUDGES



"I have great respect for any competitor attempting to win this title and I am excited about the prospect of working with the talented individuals who progress to the later stages."

Bruce Poole
Chez Bruce
Chair of Chef Judges



"An exciting competition showcasing front of house professionals and giving them the opportunity to demonstrate their true talent and passion for our diverse industry."

Stephen Mannock
National Skills Academy for Hospitality
Chair of Waiter Judges

PRIZES

Regional Final Prizes

Prizes courtesy of the Savoy Educational Trust will be awarded at each Regional Final to the four chefs and four waiters selected to go through to the National Final.

First Prize

£2,000 for each winner, plus a three-day culinary course sponsored by S.Pellegrino at the University of Alma, based in Parma, Italy. The prize includes practical courses on food, wine and water with culinary tutorials by top chefs. Winners will further enhance their knowledge of the king of cheeses, Parmigiano Reggiano, as well as famous Italian meats, such as salami.

Cash prizes are courtesy of the Savoy Educational Trust.

Second Prize

£1,000 for each runner-up, plus a two night break in von Essen's Lewtrenchard Manor in Devon, with a taster menu and wines at the recently launched private dining concept 'Purple Carrot'. The hotel's cuisine is famed for its use of home-grown garden produce. A tour of the wine cellar, a hosted trip to the local beef supplier and two tickets to the Eden project are part of the prize, courtesy of von Essen hotels.

Third Prize

Third placed chef and waiter will receive £500 each plus a day's experience at one of Sodexo's most prestigious contracts followed by an exclusive dining experience, courtesy of Sodexo.

JUDGES' ROLL CALL FOR THE 2008 FINAL

ICYW HAS BOASTED SOME OF THE INDUSTRY'S BEST KNOWN AND RESPECTED JUDGES.

CHEFS:

John Campbell, The Vineyard at Stockcross
Anthony Demetre, Wild Honey
David Everitt Matthias, Le Champignon Sauvage
Peter Gordon, Providores
Angela Hartnett, Murano
David Mulcahy, Sodexo
Shane Osborn, Pied à Terre
Theo Randall, Theo Randall at the InterContinental

WAITERS:

Peter Birnie, Livetourism
Jean-Claude Breton, Gordon Ramsay
Beppo Buchanan Smith, Isle of Eriska Hotel
Simon Girling, The Ritz
Simon King, Skylon
Andrew McKenzie, The Vineyard at Stockcross
Darren Neilan, Restaurant 101
Jeremy Rata, Bovey Castle

REGIONAL FINALS

CHEFS:

NORTH

Darlington College
Wednesday, 9 September 2009



SOUTH

Thames Valley University, Ealing
Wednesday, 16 September 2009



WAITERS:

NORTH

Seaham Hall, Co. Durham
Thursday, 10 September 2009

SEAHAM HALL AND THE SERENITY SPA

SOUTH

Cliveden, Berkshire
Thursday, 17 September 2009



WHAT YOU WILL BE TESTED ON

At the Regional Finals chefs will be tested on their cooking skills including butchery, theoretical knowledge and ability to create a dish from surprise ingredients.

Waiters will attend tutorials in wine, coffee and cheese and will then undertake tasks on the subjects as well as serving champagne during lunch service for a table of 2 guests and an interpersonal skills interview.

For the National Final each chef will be paired with a waiter to prepare and serve lunch to invited industry guests.

NATIONAL FINAL

Westminster Kingsway College, London
Tuesday, 6 October 2009



FINAL AWARDS DINNER

The winners will be announced at the presentation dinner to be held on the evening of Tuesday 6 October 2009 at the Jumeirah Carlton Tower, London



ENTRY FORM

ENTER NOW! CLOSING DATE 7 JULY 2009!

For additional entry forms or more information contact Pauline Jackson, Competition Organiser
Tel: 020 7404 7744, email: pauline.jackson@bha.org.uk or log onto www.bha.org.uk/ycyw

PERSONAL DETAILS

MALE FEMALE CHEF WAITER

NAME

HOME ADDRESS

POSTCODE

TELEPHONE

MOBILE

EMAIL

AGE AT 31/12/09

DATE OF BIRTH

PROFESSIONAL DETAILS

NAME OF ESTABLISHMENT

ADDRESS

POSTCODE

TELEPHONE

EMAIL

HOW LONG HAVE YOU WORKED THERE?

PLEASE CONTACT ME AT

WORK

HOME

SIGNATURE

By signing this form, I agree to be bound by the rules of the competition.

It is advisable to ring us on 020 7404 7744 to ensure your entry has been received by The Restaurant Association. Please leave at least 3 working days from posting before making your enquiries.



Winners of the 2008 Young Chef Young Waiter competition. Chef Alejandro Jose Cancino (Le Manoir aux Quat' Saisons) and waiter William Bonfield (Box Tree Restaurant, Ilkley, Yorkshire).

For additional entry forms or more information contact Pauline Jackson, Tel: 020 7404 7744, email: pauline.jackson@bha.org.uk or log onto www.bha.org.uk/ycyw

RULES OF ENTRY

1. No responsibility will be accepted for delayed, lost or damaged entry forms.
2. All entrants must be 25 or under up until 31 December 2009 and be in full time employment in the UK.
3. The judges' decision is final.
4. Competitors and their establishments agree to be available for promotional activities associated with the competition.
5. All details were correct at the time of going to press.
6. Prizes are not transferable. If for any reason a prize cannot be offered as advertised the organisers will endeavour to source a prize of equal value and/or status.

REQUIREMENTS FOR ENTRY

- Your chef / manager must complete Part D.
- All entrants: enclose your CV and typed (or written) answers to the questions on a separate sheet.
- Chefs only: enclose your seasonal three course menu.
- Keep a copy of this form and attachments for your records.
- Tell us if you move!

QUESTIONS

Post your entry form to: Pauline Jackson, The Restaurant Association, Queens House, 55-56 Lincoln's Inn Fields, London WC2A 3BH

Please submit your answers to the questions below on A4 paper, preferably typed.

Please mark each answer to correspond with the relevant questions – e.g. Part A Question 1, etc

Please answer the relevant questions in **NO MORE THAN 50 WORDS** for each answer

Part A – to be completed by all candidates

1. Why are you a chef/waiter?
2. Describe the best dining experience you have had, naming the establishment and detailing why and what you learnt.

Part B – to be completed by chefs

1. Write a simple 3 course menu appropriate for the month of November.
2. A great dish should be both well conceived and well executed – is one consideration more important than the other and if so, why?

Part C – to be completed by waiters

1. Identify the key qualities and skills you feel are important within your role as a waiter?
2. In your personal opinion what constitutes good service?

Part D – to be completed by the employer

Please ask your chef/ proprietor/ manager to indicate their support for your entry by commenting here.

SIGNATURE

By signing this form, I agree to allow the entrant to participate in this competition and all promotional activities associated with the competition.

CHEF PROPRIETOR MANAGER

NAME

POSITION

TELEPHONE

EMAIL